



## APPETIZER & SOUP

- Minimum charge ₱ 400 per person for dinner only
- 10% service charge will be applied

## APPETIZER

Pan Seared French Foie Gras .....	780
<i>(slightly rare - inside) with fruits, balsamic &amp; raspberry sauce</i>	
House Made French Foie Gras Patè <i>with apricot - onion compote</i> .....	380
Smoked Breast of Duck <i>with green apple &amp; cranberry sauce</i> .....	270
Escargot <i>(French style, with garlic &amp; clove)</i> .....	440
Baked Rock Lobster <i>with white wine cream sauce on avocado</i> .....	380
Shrimp Avocado <i>with balsamic vinaigrette</i> .....	330
Deep Fried Shrimp <i>with bread crumb</i> .....	290
Sautè Mushroom <i>with herb</i> .....	240
Black Cavier <i>(Swedish)</i> .....	360
Smoked Salmon <i>(imported sliced)</i> .....	380
Chicken Liver on Toast .....	250
Baked U.S. Scallops <i>with cheese (au gratin)</i> .....	390
U.S. Scallop Rockefeller <i>with spinach, bacon &amp; cheese</i> .....	390
Baked Oyster <i>(3 pcs.) with morney sauce &amp; cheese</i> .....	390
Oyster Rockefeller <i>(3 pcs.) with spinach, bacon &amp; cheese</i> .....	390
Smoked Oyster <i>(3 pcs.)</i> .....	350
Baked Mussels Australian live blue <i>with cheese (au gratin)</i> .....	290
Baked Mussels <i>with mornay sauce &amp; cheese</i> .....	290
Baked Mussels <i>with garlic sauce</i> .....	290
Smoked Mussels .....	290
Steamed Mussels <i>with onion, butter &amp; cognac</i> .....	290
Mussel Rockefeller <i>with spinach, bacon &amp; cheese</i> .....	320
Shrimp Cocktail .....	280

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## SOUP

Lobster Bisque .....	300
Ox Tail Soup .....	260
Hungarian Beef Goulash Soup .....	280
French Onion Soup <i>with cheese</i> .....	310
Clam Chowder <i>(New England creamy style)</i> .....	260
Cream of Crab Chowder .....	290
Cream of Lobster Chowder .....	300
Cream of Shrimp Chowder .....	280
Chicken Soup <i>(clear or creamy)</i> .....	260
Asparagus Soup <i>(clear or creamy)</i> .....	260
Mushroom Soup <i>(clear or creamy)</i> .....	260
Minestrone Soup <i>(Italian vegetable soup)</i> .....	260
Cream of Corn .....	260
Cream of Spinach .....	260
Cream of Tomato .....	260

Garlic bread or roll  $\text{B}$  40





# MEAT

Steak Cooking Guideline	
Rare .....	Very red center
Medium rare .....	Red center
Medium .....	Pink center
Medium well .....	Losing pink
Well done .....	Not pink

MEAT

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## IMPORTED MEAT

All USDA Prime “ Certified Angus Beef ”

Chilled, Corn-Fed, Charcoal Grill

Kobe New York Steak	Appr. ₪ 2,700 up ₪ 10.00/gram
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*Our best selected Kobe beef from Japan, complex in flavor, rich savory taste  
Beef may be visually less red/pink than its normal cooking level due to its high level of marbling*

T-Bone Australian Wagyu Steak ..... 425 gram ₪ 2,150

U.S. D.A. Prime Corn-Fed NY Striplion ..... 300 gram ₪ 2,050

U.S. D.A. Prime Corn-Fed Rib Eye ..... 350 gram ₪ 2,300  
*Boneless with little fat*

Australian Racks of Lamb 3 pcs. with cranberry sauce ..... 1,100

Australian Danish Blue Racks of Lamb ..... 1,100  
*3 pcs. topped with blue cheese*

Australian Racks of Lamb 3 pcs. .... 1,100

All above served with salad, daily vegetable & potato

Garlic bread or roll ₪ 40

# IMPORTED FROM AUSTRALIA

All Steaks Charcoal Grilled

French Foie Gras Steak .....	(~200 grams) 1,690
<i>Filet of steak with red wine sauce topped with seared foie gras</i>	
Steak A La Neil .....	1,390
<i>Filet of steak with red wine sauce</i>	
Anchovy Steak .....	1,390
<i>Filet of steak topped with anchovies &amp; anchovy butter</i>	
Filet Mignon .....	1,350
<i>Filet of steak wrapped with bacon, gravy served upon request</i>	
Pepper Steak .....	1,350
<i>Filet of steak with pepper sauce</i>	
Tenderloin Steak .....	1,350
<i>Filet of steak, gravy served upon request</i>	
Roquefort Steak .....	1,350
<i>Filet of steak with blue cheese</i>	
Deluxe Combination .....	2,450
<i>Our excellent combination of Phuket lobster (half) &amp; filet of steak with red wine sauce</i>	
Smoked Combination .....	1,650
<i>Smoked both King prawn &amp; filet of steak</i>	
Steak & Fried King Prawn .....	1,700
<i>Filet of steak &amp; deep fried king prawn with bread crumb</i>	

All above served with salad, daily vegetable & potato

Garlic bread or roll ₪ 40

Salads served just before main course, other preferences welcome

## IMPORTED FROM AUSTRALIA

Minute Steak .....	1,050
<i>Pan fried four pieces of steak with butter &amp; sherry</i>	
Mixed Grill .....	1,190
<i>Lamb, beef, pork &amp; chicken</i>	
Beef Brochette <i>with bacon</i> .....	950
Braised Veal Osso Bucco <i>with potato puree, green pea &amp; onion</i> .....	950
Beef Stroganoff .....	850
<i>Served with pasta &amp; vegetable only, no salad</i>	

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## PORK (Organic)

Barbecued Spareribs .....	650
Grilled Pork Loin steak <i>with spicy herbs</i> .....	650
Pork Cutlet <i>stuffed with ham &amp; cheese</i> .....	695
Grilled Pork Loin Steak topped <i>with cheese cream sauce</i> .....	695
Barbecued Pork Loin Steak ( <i>slightly sweet &amp; sour</i> ) .....	650
Deep Fried Pork Loin Steak <i>with bread crumb</i> .....	650
Grilled Pork Loin Steak served <i>with preserved fruits</i> .....	650
Teriyaki Pork Loin Steak ( <i>Japanese soy sauce, slightly sweet</i> ) .....	650

## DUCK & CHICKEN

Slow Cooked Duck Confit <i>with cranberry sauce</i> .....	780
Duck Breast <i>with orange sauce</i> .....	780
Slow Cooked Chicken Confit <i>with sweet &amp; spicy sauce</i> .....	695
Barbecued Chicken ( <i>slightly sweet &amp; sour</i> ) .....	620
Chicken Cutlet <i>stuffed with ham &amp; cheese</i> .....	695
Grilled Chicken topped <i>with cheese cream sauce</i> .....	695
Deep Fried Chicken <i>with bread crumb</i> .....	620
Grilled Chicken <i>with butter</i> .....	620
Teriyaki Chicken ( <i>Japanese soy sauce, slightly sweet</i> ) .....	620

All above served with salad, daily vegetable & potato

Garlic bread or roll ₪ 40

Salads served just before main course, other preferences welcome





## SEAFOOD

SEAFOOD

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## PHUKET LOBSTER

Sm. ฿ 2,550 / Med. ฿ 2,850/ Lg. ฿ 3,450

Baked Phuket Lobster *with cheese (au gratin)*

Baked Phuket Lobster *with pernod sauce, mushroom & cheese*

Smoked or Grilled Phuket Lobster *with butter*

Phuket Lobster Thermidor *with bacon & cheese*

Steamed Phuket Lobster *with onion, butter & cognac*

## SEAFOOD COMBINATION

for 1 person

Seafood *with Neil's chili sauce* ..... 1,150  
*King prawn, US scallop & black cod*

Deep Fried Seafood *with bread crumb* ..... 990  
*King prawn, rock lobster, cuttlefish, mussels & fish*

Smoked or Grilled Seafood *with butter* ..... 990  
*King prawn, rock lobster, cuttlefish, mussels & fish*

Steamed Seafood *with onion, butter & cognac* ..... 990  
*King prawn, rock lobster, cuttlefish, mussels & fish*

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## KING PRAWN

King Prawn <i>with Neil's chili sauce</i> .....	1,090
Grilled King Prawn <i>with spicy seasoning herbs</i> .....	1,090
Deep Fried King Prawn <i>with bread crumb</i> .....	1,090
Smoked or Grilled King Prawn <i>with butter</i> .....	1,090
King Prawn Thermidor <i>with bacon &amp; cheese</i> .....	1,090
King Prawn <i>with white wine cream sauce</i> .....	1,190
Steamed King Prawn <i>with onion, butter &amp; cognac</i> .....	1,090

## ROCK LOBSTER

3 pcs. per order

Rock Lobster <i>with Neil's chili sauce</i> .....	860
Grilled Rock Lobster <i>with spicy seasoning herbs</i> .....	860
Baked Rock Lobster <i>with cheese (au gratin)</i> .....	860
Deep Fried Rock Lobster <i>with bread crumb</i> .....	860
Smoked or Grilled Rock Lobster <i>with butter</i> .....	860
Rock Lobster <i>with white wine cream sauce</i> .....	890
Rock Lobster Thermidor (2 pcs.) <i>with bacon &amp; cheese</i> .....	860
Steamed Rock Lobster <i>with onion, butter &amp; cognac</i> .....	860

All above served with salad, daily vegetable & potato

Garlic bread or roll ₱ 40

Salads served just before main course, other preferences welcome

## FISH

### SNOW FISH FROM FRANCE

### BLACK COD FROM USA

Miso Black Cod .....	970
Filet of Snow Fish or Black Cod <i>with Neil's chili sauce</i> .....	970
Grilled Filet of Snow Fish or Black Cod <i>with spicy seasoning herbs</i> .....	970
Steamed Filet of Snow Fish or Black Cod <i>with citrus - soy sauce, ginger &amp; avocado</i> .....	990
Grilled Filet of Snow Fish or Black Cod <i>with prawn sauce</i> .....	990
Filet of Snow Fish or Black Cod <i>with white wine cream sauce</i> .....	990
Grilled Filet of Snow Fish or Black Cod <i>with lemon sauce</i> .....	970
Grilled Filet of Snow Fish or Black Cod <i>with garlic cream sauce</i> .....	970
Smoked or Grilled Filet of Snow Fish or Black Cod <i>with butter</i> .....	950

### TROUT FROM DENMARK / SALMON FROM NORWAY

Smoked or Grilled Whole Trout <i>with butter</i> .....	700
Whole Trout <i>with white wine cream sauce</i> .....	730
Salmon Steak <i>with white wine cream sauce</i> .....	730
Grilled Salmon Steak <i>with garlic cream sauce</i> .....	700
Smoked or Grilled Salmon Steak <i>with butter</i> .....	700

### TUNA & SEA BASS FROM LOCAL

Pan Seared Poppy Seed Coated Tuna Steak <i>with wasabi cream sauce</i> ...	680
Grilled Filet of Sea Bass <i>with spicy seasoning herbs</i> .....	700
Grilled Filet of Sea Bass <i>with prawn sauce</i> .....	730
Filet of Sea Bass <i>with white wine cream sauce</i> .....	730
Grilled Filet of Sea Bass <i>with lemon sauce</i> .....	700
Grilled Filet of Sea Bass <i>with garlic cream sauce</i> .....	700
Smoked or Grilled Filet of Sea Bass <i>with butter</i> .....	700
Filet of Sea Bass <i>with Neil's chili sauce</i> .....	700

All above served with salad, daily vegetable & potato  
Be cautious with bones



# SALAD, BREAD & SIDE ORDER

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## SALAD

Caesar Salad .....	Med. 235 / Lg. 290
House Salad .....	100
<i>Dressing - ranch, honey mustard, Italian, clear French, hot French, thousand island, blue cheese, vinaigrette</i>	

## BREAD

Garlic Bread or Roll <i>with butter</i> .....	40
Sliced French Garlic Bread .....	65

## SIDE ORDER

Green Pea .....	95
Fresh Mushroom .....	95
Fresh Asparagus ( <i>3 Pcs. import from France</i> ) .....	200
Additional Daily Vegetable & Potato .....	95
Baked Spinach with Cheese .....	210

Can not be substituted by anything that complement with main course

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